

# Rhabarberbarbara

---

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **7**
- SRM **3.2**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

| Type  | Name              | Amount          | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | Pilzneński        | 1.6 kg (50%)    | 81 %  | 4   |
| Grain | Pszeniczny        | 1.25 kg (37.5%) | 85 %  | 4   |
| Grain | Płatki pszeniczne | 0.26 kg (12.5%) | 85 %  | 3   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Sybilla | 10 g   | 30 min | 7 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 10 g   | Safbrew    |

## Extras

| Type   | Name     | Amount | Use for   | Time     |
|--------|----------|--------|-----------|----------|
| Flavor | Rabarbar | 2500 g | Secondary | 7 day(s) |